

Time as a Public Health Control Log

ENTITION OF CONTENT OF CITE		Month20		
Date	Food Item	Time Removed from Temperature Control (cooking, 135F or 41F)	Labeled by (employee name)	Time Discarded

- Written procedures must be always available on-site.
- Time begins once the product has been removed from the applicable temperature control. The 4-hour time limit cannot be "paused" or stopped by placing the food items back into temperature control.

Reviewed by:		
INCVICATOR DAY.		



^{**}Every food item that will be held using TPHC must be listed on the written procedures and written procedures must be updated if/when food items change.